

SPICED PUMPKIN BREAD

3C SUGAR ☆
1C OIL ☆
3 EGGS ☆
1 (15 OZ.) PUMPKIN ☆
3 C FLOUR ☆
1 TSP. GROUND CLOVES ☆
1 TSP. GROUND CINNAMON ☆
1 TSP. GROUND NUTMEG ☆
1 TSP. BAKING SODA ☆
PINCH OF SALT ☆
1/2 TSP. BAKING POWDER ☆

BEAT SUGAR AND OIL TOGETHER IN A BOWL. THEN MIX IN EGGS AND PUMPKIN. MIX FLOUR, SPICES, SODA, SALT AND BAKING POWDER THEN ADD TO PUMPKIN MIX AND STIR BATTER UNTIL SMOOTH. DIVIDE BATTER INTO 4 SMALL LOAF PANS, WHICH HAVE BEEN GREASED AND FLOURED. BAKE AT 350 FOR -- MIN. (OR USE TWO PANS AND INCREASE BAKING TIME).



cinnamon

cloves

nutmeg